

Vegetarian Spaghetti with Rice Pasta

- 1 jar tomato sauce
- 1 bulb garlic finely chopped
- 1 medium onion finely chopped
- 1 can of sliced olives
- 1 cup dried Shitake mushrooms (Costco sells these for \$5.00 per 150grams)
- spicy peppers to taste
- 1 cup sun dried tomatoes chopped
- 1 package Mrs. Leeper's Rice Spaghetti

Cook onions and garlic in 1 Tbsp olive oil until transparent. Add olives, tomatoes, mushrooms, peppers and sauce and simmer to develop flavors. Cook rice spaghetti in water that has been laced with olive oil. Stir well to avoid clumping. The key to cooking rice spaghetti is to cook until tender, about 10 minutes and then rinse with cold water immediately so they don't clump together. If they are cooked too long they will turn to mush! This dish re-heats well! The mushrooms really add a meaty texture to the sauce.